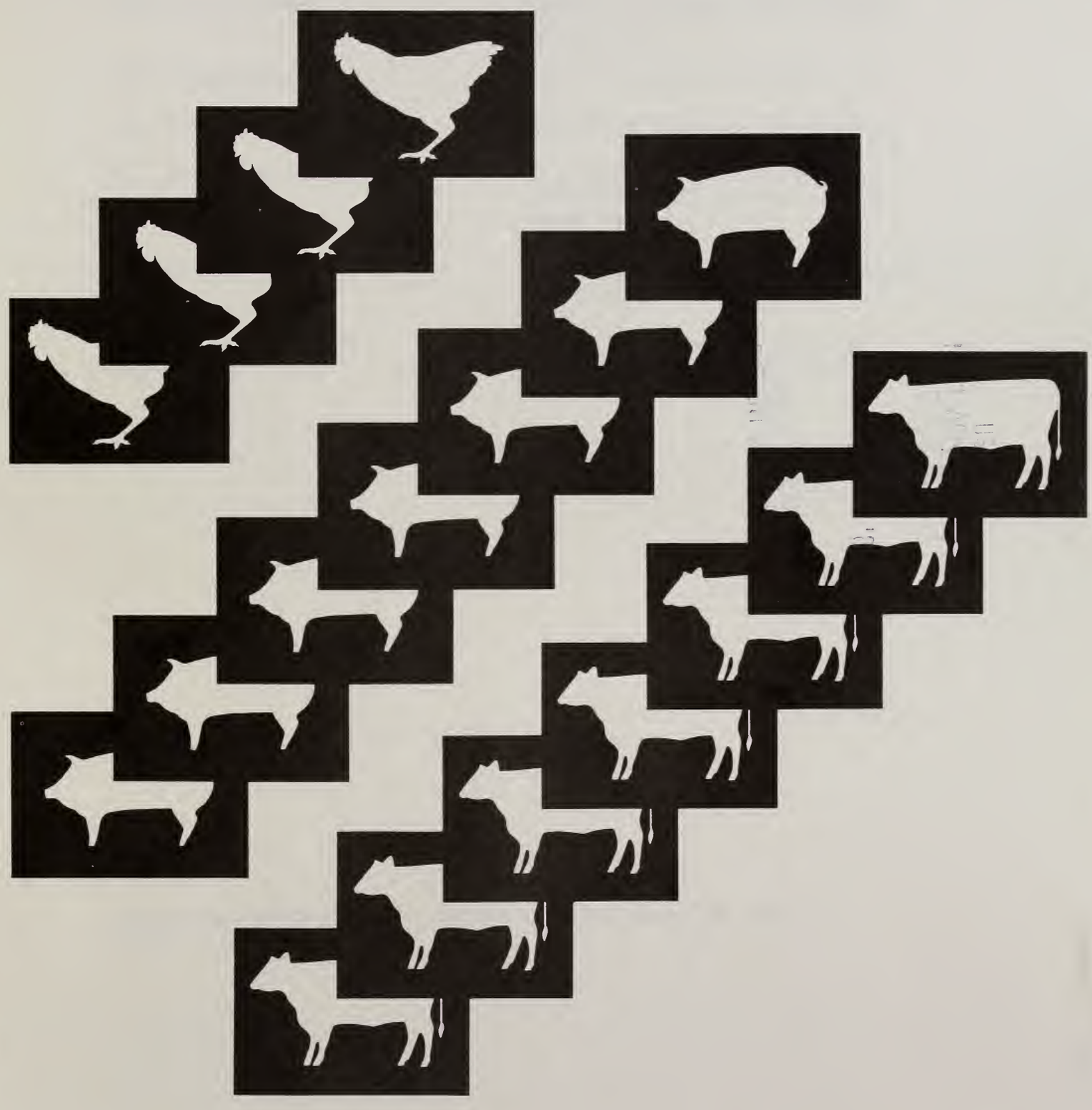
United States
Department of
Agriculture

Food Safety
and Inspection
Service

September 18 thru
October 21, 1985

Compilation of Meat and Poultry Inspection Issuances



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The period covered in this Issuance is September 18, 1985 to October 21, 1985.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

72-85 | 9-18-85

CANADA REQUIRES HUMANE SLAUGHTER CERTIFICATION FOR POULTRY

Canadian inspection officials have informed FSIS that Canada's humane slaughter laws, requiring the stunning of poultry before slaughter, apply not only to domestic plants but also to plants that export product to Canada.

Accordingly, effective November 1, 1985, Canadian inspection officials will require that all poultry shipments destined for export to Canada be certified with the following statement typed in the 'Remarks' section of MP Form 130:

> "The birds the meat of which is covered by the present certificate were subject to humane slaughter and were stunned before slaughter."

Inspectors in charge with product destined for Canada are responsible for verifying that the product originated from a plant that qualifies for the certification statement. It is recommended that the inspector in charge obtain written verification of this assurance and keep it on file.

This information will be published in an FSIS directive at a later date.

W S Horne

Acting Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices	When information is included in a directive	IP/ECD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

74-85 | 9-25-85

CHANGE OF ADDRESS
FSIS SCIENCE WESTERN LAB

Effective October 7, 1985, the FSIS Science Western Laboratory will be relocated in the Alameda Federal Center. Their new street address is:

620 Central Avenue
Building 2-A
Alameda, CA 94501

All mail (correspondence, packages and samples) should be addressed to:

USDA, FSIS, SCIENCE, WESTERN LAB
P.O. Box 4008
Alameda, CA 94501

Key telephone numbers are:

Director - Dr. Paul H. Smith
FTS: 536-7765
Chemist-In-Charge - James G. Hess
FTS: 536-7751
Microbiologist-In-Charge - Dr. Joseph Chiu
FTS: 536-7728
Pathologist-In-Charge - Dr. M. Weldon Glenn
FTS: 536-7758
Laboratory Staff Officer - Paul G. Inouye
FTS: 536-7768
Administrative Officer - Theresa Owyeong
FTS: 536-7766

Commercial: (415) 237-7760

Telecopier: FTS - 536-7779

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices	3-31-86	SCI/FSLD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D. C.

FSIS NOTICE

77-85 | 10-21-85

SPECIAL SURVEY ON CALVES

During fiscal year 1986, Meat and Poultry Inspection Operations will be using the Special Survey Section on the FSIS Form 9300-1 to conduct a survey on calves.

The survey is aimed at collecting information on four types of calves --the numbers slaughtered as well as the numbers condemned at ante-mortem and post-mortem inspection for each category. The survey period will begin the first week in **November 1985** and end on **September 27, 1986**. The veterinary medical officer will conduct the survey according to the attached directions and report the results in the special survey blocks at the bottom of FSIS Form 9300-1.

The veterinary medical officer will fill out this survey for every week during Fy 1986 in which the establishment slaughters calves. The slaughter totals from the four survey categories should add up to the total number of calves slaughtered for the week which has been recorded at the top of the FSIS Form 9300-1. For the weeks in which there is no slaughter of calves, it is **not** necessary to fill out the survey form with all zeros.

Any questions regarding the survey should be directed to Dr. Douglas Berndt, MPITS, Slaughter Inspection Standards and Procedures Division, at (202) 447-3219.

Robert W. Gorter

for Deputy Administrator
Meat and Poultry Inspection Operations

ATTACHMENTS
1 - Definition of Categories and Procedural Guidelines
2 - Summary of Codes and Example of Special Survey

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices	10-1-86	MPITS/SISPD

The following are the definitions of categories of calves to be used in collecting data:

Bob Veal - all calves with a live weight of 150 pounds or less.

Formula Fed Veal - all calves with a live weight between 151 and 400 pounds that have been fed a special diet.

Non Formula Fed Veal - all calves with a live weight between 151 and 400 pounds that have **not** been fed a special diet.

Calves - all calves with a live weight of greater than 400 pounds.

* * * * * * *

Procedural guidelines to aid in compiling data and completing the Special Survey block on FSIS Form 9300-1 are as follows:

1. Throughout the week, keep track of the number of each of the four categories of calves which have been slaughtered in the establishment. In addition, record the total number **for each category** which have been condemned at ante-mortem inspection and the total number which have been condemned at post-mortem inspection.

2. At the end of the recording week, complete FSIS Form 9300-1 as usual.

3. Locate the "SPECIAL SURVEY" section at the bottom of the form.

4. In the far left box under "CODE" enter a **"C."** Under the corresponding "TOTAL" box, enter the **number of bob veal slaughtered** during the week. If none of the calves slaughtered during the recording week were bob veal, record "0."

5. Move across to the next "CODE" box, and enter a **"D."** Under the corresponding "TOTAL" box, enter the total **number of bob veal which were condemned at ante-mortem** inspection during the recording week. If none, enter "0."

6. Move across to the next "CODE" box, and enter an **"E."** Under the corresponding "TOTAL" box, enter the total **number of bob veal which were condemned at post-mortem** inspection during the recording week. If none, enter "0."

7. Move across to the next "CODE" box, and enter an **"F."** Under the corresponding "TOTAL" box, enter the **number of formula fed veal which were slaughtered.** If none of the calves slaughtered during the recording week were formula fed veal, enter "0."

8. Move across to the next "CODE" box, and enter a "**G.**" Under the corresponding "TOTAL" box, enter the total **number of formula fed veal which were condemned at ante-mortem** inspection. If none, enter "0."

9. Move across to the next "CODE" box, and enter an "**H.**" Under the corresponding "TOTAL" box, enter the total **number of formula fed veal condemned at post-mortem** inspection during the reporting week. If none, enter "0."

10. Move across to the next "CODE" box, and enter an "**I.**" Under the corresponding "TOTAL" box, enter the **number of non formula fed veal slaughtered** during the recording week. If none of the calves slaughtered were non formula fed, enter "0."

11. Move across to the next "CODE" box, and enter "**J.**" Under the corresponding "TOTAL" box, enter the total **number of non formula fed veal which were condemned at ante-mortem** inspection during the recording week. If none, enter "0."

12. Move across to the next "CODE" box, and enter a "**K.**" Under the corresponding "TOTAL" box, enter the total **number of non formula fed veal which were condemned at post-mortem** inspection during the recording week. If none, enter "0."

13. Move across to the next "CODE" box, and enter an "**L.**" Under the corresponding "TOTAL" box, enter the **number of calves greater than 400 pounds live weight which were slaughtered** during the recording week. If none of the calves slaughtered were in this category, enter "0."

14. Move to the second row of boxes, and under the far left "CODE" box, enter an "**M.**" Under the corresponding "TOTAL" box, enter the total number of **calves greater than 400 pounds which were condemned at ante-mortem** inspection during the recording week. If none, enter "0."

15. Move across to the next "CODE" box, and enter an "**N.**" Under the corresponding "TOTAL" box, enter the total **number of calves greater than 400 pounds which were condemned at post-mortem** inspection during the recording week. If none, enter "0."

SUMMARY OF CODES

C = NO. OF BOB VEAL SLAUGHTERED
D = NO. OF BOB VEAL CONDEMNED AT ANTE-MORTEM
E = NO. OF BOB VEAL CONDEMNED AT POST-MORTEM

F = NO. OF FORMULA FED VEAL (151-400 LBS.) SLAUGHTERED
G = NO. OF FORMULA FED VEAL CONDEMNED AT ANTE-MORTEM
H = NO. OF FORMULA FED VEAL CONDEMNED AT POST-MORTEM

I = NO. OF NON FORMULA FED VEAL (151-400 LBS.) SLAUGHTERED
J = NO. OF NON FORMULA FED VEAL CONDEMNED AT ANTE-MORTEM
K = NO. OF NON FORMULA FED VEAL CONDEMNED AT POST-MORTEM

L = NO. OF CALVES (GREATER THAN 400 LBS.) SLAUGHTERED
M = NO. OF CALVES (GREATER THAN 400 LBS.) CONDEMNED AT ANTE-MORTEM
N = NO. OF CALVES (GREATER THAN 400 LBS.) CONDEMNED AT POST-MORTEM

* * * * * * *

EXAMPLE:

During the recording week, 650 calves were slaughtered, and of those, 150 were bob veal, 300 were formula fed veal, and 200 were calves over 400 pounds live weight. At ante-mortem inspection, there were 3 bob veal and 1 formula fed veal condemned. At post-mortem inspection, 10 bob veal, 16 formula fed veal, and 7 calves over 400 pounds were condemned. The survey should be filled out as follows:

	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL	CODE	TOTAL
SPECIAL SURVEYS	C	150	D	3	E	10	F	300	G	1	H	16	I	0	J	0	K	0	L	200
	M	0	N	7																

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7410.2 | 9/20/85

PACKAGING MATERIALS MONITORING

I. PURPOSE

This directive provides guidelines for complying with the packaging monitoring requirements contained in Sections 317.20(d) and 381.144(d) of the Meat and Poultry Inspection Regulations.

II. [RESERVED]

III. [RESERVED]

IV. REFERENCES

21 CFR 7.12 and 7.13, Food and Drug Administration Regulations; Section 301.2, 317.20, 381.1, and 381.144, Meat and Poultry Inspection Regulations; and Section 8.34, Meat and Poultry Inspection Manual, FSIS Directive 7410.1.

V. ABBREVIATIONS

The following will appear as abbreviated in this directive:

FFDCA	Federal Food, Drug, and Comestic Act
IIC	Inspector In Charge
FIAD	Food Ingredient Assessment Division, Science
MPIO	Meat and Poultry Inspection Operations

VI. POLICY

MPI Regulation 317.20 and 381.144 notes that official establishments must receive from the suppliers of their packaging materials, and retain in their files, written guaranties that the materials comply with the FFDCA, as amended, and all applicable food additive regulations. Such guaranties establish that the described packaging materials are in compliance unless the inspector has specific reasons to believe otherwise. FSIS will monitor the use of packaging materials in official establishments to ensure that the written guaranties can be substantiated.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices

OPI: SCI/FIAD

VII. INSPECTORS' RESPONSIBILITIES

A. The IIC shall:

1. Receive monitoring forms (Attachment #1), which will be forwarded to randomly selected plants by the FIAD.

2. Select a specified number of packaging materials (one material per monitoring form) during the timeframe indicated on the monitoring form. If possible, different kinds of materials (e.g. cans, plastic film, etc.) should be selected and the material should be currently in use at the establishment and covered by a guaranty.

3. Provide the necessary information as indicated on the monitoring form. Most of this information can be taken directly from the guaranty. If no material is used at the establishment or fewer packaging materials are used than forms received, the IIC should write "NONE" in item 1 on the unused forms.

4. Utilize the self-addressed envelope that will be forwarded with the monitoring forms and return the completed forms to FIAD. **A sample of the packaging material should not be submitted.**

5. Allow continued use of a material during the review period. Selection of a material for review does **not** affect a material's acceptability. If the acceptability of a packaging material cannot be confirmed, the IIC at the plant where the material was selected for review, will be notified by Headquarters MPIO office. Subsequently, an FSIS listing will be issued to inform all other plants.

VIII. REVIEW REQUIREMENTS

A. FIAD will review the information provided by the IIC on the monitoring forms. If FIAD does not have the complete chemical composition of a packaging material that has been selected, a letter (Attachment #2) will be sent to plant management with copies to the IIC and the packaging material supplier. FIAD will assign an identification number (as shown in Attachment #2) to each monitoring form. This number must be included on all correspondence from plant management or the material supplier in order to track the progress of review of the selected packaging material.

B. FIAD will review additional information requested in Attachment #2 that would verify the basis for the supplier's guaranty.

1. The plant/supplier will have a specified, reasonable amount of time to submit the information (a minimum of 30 days). The information should include, but is not limited to, manufacturing firm's name, brand name or code designation for the material, complete chemical composition, and intended use of the selected material. The identification number, as shown at the bottom of Attachment #2, should be included on all correspondence from the plant or packaging supplier concerning that packaging material.

2. If FIAD does not receive a reply from the packaging material supplier within the time specified, a final notice (Attachment #3) will be sent to plant management with copies to the IIC and the packaging material supplier.

3. If no response to the final notice is received and the safety and/or acceptability of the material cannot be confirmed, continued use of the packaging material may be denied in accordance with the procedure in 9 CFR sections 317.20(e) and 381.144(e) of the regulation. If use of a packaging material is denied, the IIC at the plant where the material was selected for review will be notified by Headquarters MPIO office. Subsequently, an FSIS listing will be issued to inform all other plants.

C. Inspectors shall not take action to prevent use of the material until official notification is issued.

IX. NOTIFICATION OF UNACCEPTABLE MATERIALS

If the use of a material is denied by the Administrator, the IIC at the plant where the material was selected for review will be immediately notified by the Headquarters MPIO Office. Also, FSIS will periodically issue to inspectors a listing, by distinguishing brand name or code designation and by the supplier's name and address, of packaging materials that have been reviewed and have failed to meet the requirements of the FFDCA, as amended. Materials listed are those not permitted for use in official establishments. If a subsequent review of any material indicates that it meets the requirements of the FFDCA, a letter will be issued to the packaging material supplier superseding the listing. This letter will serve as proof of acceptability until a subsequent listing is issued.

A. Upon receipt of notification by the Headquarters MPIO office or the FSIS listing, the IIC will take the following action:

1. Follow instructions given in the notification of unacceptable materials which will be sent by the Headquarters MPIO office.

2. Upon receipt of the FSIS listing, the IIC should review it to determine if any listed materials are in use at the establishment. The inspector **should not** allow materials listed in the FSIS listing to be used in official establishments unless notified otherwise. Unless an imminent hazard to public health exists, no product recalls or repackaging should be required. The disposition of materials already in the plant, which appear in the FSIS listing, and of food products packaged in such materials will be handled on a case-by-case basis in the notification.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachments

1 Packaging Material Monitoring Form
2 Example-FSIS Letter to Establishment
3 Example-Final Letter to Establishment

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C. 20250

PACKAGING MATERIAL MONITORING

PROVIDE THIS INFORMATION DURING THE WEEK OF

Return completed survey in attached envelope to: USDA, FSIS, Science
Food Ingredient Assessment Division
Building 306, Room 300
BARC-EAST
Beltsville, MD 20705

FSIS is monitoring the use of food contact packaging materials in official establishments to assure that they conform to the requirements of the Federal Food, Drug, and Cosmetic Act. This plant has been selected at random to participate. Provide the information indicated below on a food contact packaging material in use at this plant *(do not select materials from any other plant which you inspect)*, use the guaranty to obtain the applicable information. Select a different material for each of these survey forms received. If possible, different kinds of materials *(e.g. cans, plastic film, etc.)* should be selected. The number of forms sent to each plant indicates the number of different materials desired from that plant for monitoring. Do not submit a sample of the packaging material. If no packaging material is available at this plant, indicate "none" in item 1 below and return the form. Please type or print.

1. NAME AND ADDRESS OF FIRM SUPPLYING PACKAGING MATERIAL AND SIGNING OFFICIAL ON GUARANTY

2. BRAND NAME OR CODE DESIGNATION INDICATED ON LABELING, SHIPPING INVOICE, OR OTHER IDENTIFYING DOCUMENT:

3. CHECK ALL CONDITIONS OF USE TO WHICH THE FOOD PRODUCT(s) IS SUBJECTED AFTER IT COMES INTO CONTACT WITH THE PACKAGING MATERIAL

- ☐ a. High temperature heat-sterilized *(e.g. over 212° F)*
- ☐ b. Boiling water sterilized
- ☐ c. Hot filled or pasteurized above 150°F
- ☐ d. Hot filled or pasteurized below 150°F
- ☐ e. Room temperature filled and stored *(no thermal treatment in the container)*
- ☐ f. Refrigerated storage *(no thermal treatment in the container)*
- ☐ g. Frozen storage *(no thermal treatment in the container)*
- ☐ h. Frozen or refrigerated storage: ready prepared foods intended to be reheated in container at time of use.
- ☐ i. Other *(describe)*_____

4. MP-404 CODE(s) OR NAME(s) OF FOOD PRODUCT(s) PACKAGED IN THIS MATERIAL

5. INSPECTOR NAME *(Print or type)*	INITIALS	EST. NO.	DATE

If you have any problems or questions, call Product Safety Branch, FIAD, FTS 344-2566.
If FTS is not available, call collect (301) 344-2566.

United States Department of Agriculture
Food Safety and Inspection Service
Science
Building 306, BARC-East
Beltsville, MD 20705

Attachment #2

Plant Manager, Est. (Plant No.)
(Plant Address)

Dear Sir:

In accordance with 9CFR 317.20 and 381.144, the Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Program monitors the use of food contact packaging materials in official establishments to assure that they conform to the requirements of the Federal Food, Drug, and Cosmetic Act and all applicable food additive regulations. This plant was selected at random to participate in the monitoring program.

On (Date) the Federal Inspector at this plant selected (Material Name) supplied by (Supl. Name) for review. We have no information on file concerning this packaging material. Therefore, we will need the complete chemical composition and intended use from the supplier in order to ensure that the written guaranty from the supplier listed above can be substantiated.

Dyes and pigments should always be identified by their 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be listed by proper chemical name as they appear in the appropriate food additive regulations (Title 21, Code of Federal Regulations), or by reference to previous acceptance. Chemical formulations or other proprietary information are held in a confidential file and used only to evaluate the material.

Please have your packaging material supplier submit the complete composition of the above material to the address below within (a minimum of 30) days. If the information is not provided within the time indicated, the guaranty will be considered invalid and use of this material in official establishments may be denied.

Product Safety Branch, FIAD, Science
FSIS, U. S. Department of Agriculture
Bldg. 306, BARC-East
Beltsville, Maryland 20705

All correspondence concerning this request must include the reference number below:

```
*****************************
* (Identification Number)   *
*****************************
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If you have any problems, please call the Product Safety Branch at (301) 344-2566.

Sincerely,

Chief
Product Safety Branch
Food Ingredient Assessment Division

cc: Inspector-in-Charge
(Packaging Material Supplier)

* Information which is underlined and in parentheses will be filled into each letter when generated

United States Department of Agriculture
Food Safety and Inspection Service
Science
Building 306, BARC-East
Beltsville, MD 20705

Attachment #3

Plant Manager, Est. (Plant No.)
(Plant Address)

FINAL NOTICE

Dear Sir:

In accordance with 9CFR 317.20 and 381.144, the Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Program monitors the use of food contact packaging materials in official establishments to assure that they conform to the requirements of the Federal Food, Drug, and Cosmetic Act and all applicable food additive regulations. This plant was selected at random to participate in the monitoring program.

On (Date) the Federal Inspector at this plant selected (Material Name) supplied by (Supl. Name) for review. We have no information on file concerning this packaging material. Therefore, we will need the complete chemical composition and intended use from the supplier in order to ensure that the written guaranty from the supplier listed above can be substantiated.

Dyes and pigments should always be identified by their 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be listed by proper chemical name as they appear in the appropriate food additive regulations (Title 21, Code of Federal Regulations), or by reference to previous acceptance. Chemical formulations or other proprietary information are held in a confidential file and used only to evaluate the material.

Please have your packaging material supplier submit the complete composition of the above material to the address below within (a minimum of 30) days. If the information is not provided within the time indicated, the guaranty will be considered invalid and use of this material in official establishments may be denied.

Product Safety Branch, FIAD, Science
FSIS, U. S. Department of Agriculture
Bldg. 306, BARC-East
Beltsville, Maryland 20705

All correspondence concerning this request must include the reference number below:

```
*****************************
* (Identification Number)   *
*****************************
```

If you have any problems, please call the Product Safety Branch at (301) 344-2566.

Sincerely,

Chief
Product Safety Branch
Food Ingredient Assessment Division

Failure to respond to this final notice within (xx) days of this letter will result in invalidation of the guaranty for this material.

cc: Inspector-in-Charge
(Packaging Material Supplier)

* Information which is underlined and in parentheses will be filled into each letter when generated

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9430.1

10/10/85

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY TO SAUDI ARABIA

I. PURPOSE

This directive describes current Saudi Arabian requirements for meat and poultry products exported to Saudi Arabia from the United States.

II. CANCELLATION

This directive supersedes Section 22.77 of the Meat and Poultry Inspection Manual, and FSIS Notice 74-84.

III. [RESERVED]

IV. REFERENCES

Section 322.2 and section 381.105, Meat and Poultry Inspection Regulations.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

MP Form 130 Meat and Poultry Export Certificate of Wholesomeness

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

A. Certification.

1. Issue MP Form 130. (SEE ATTACHMENT.) Correct production and expiration dates should be verified by inspection personnel prior to certification.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, R&E, Import Offices

OPI: International Programs/ECD

2. Signature on certificates. All MP Form 130 certificates must be dated and have the signature and title of an FSIS veterinarian.

3. Certificate of Islamic Slaughter.

a. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Slaughter from a member of an Islamic Center. The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. Copies of the list of Islamic Centers and the telephone number of the Arabian-American Chamber of Commerce are available from the FSIS Regional Director or Export Coordination Division.

b. Exporters should become familiar with the specifications described in Saudi Arabia Standard No. 40, which are subject to FSIS certification. Copies of these specifications may be obtained from the FSIS Regional Director or the Export Coordination Division.

c. For product requiring special handling, Saudi Arabia requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

d. The certificate may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. These shipments require a written statement (filed with export certificate) that the shipment is destined for consumption by U.S. personnel and that full responsibility is accepted by the exporter for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

B. Labeling.

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW _____°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN _____°C and _____°C."

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Bilingual labels. The Arabic language must be one of the languages used for declaration.

b. Statement that product has been slaughtered according to Islamic principles.

c. Metric net weight.

d. Production (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

(1). Production (slaughtering or freezing) date must be accompanied by the statement "Production good for _____ months from date of production."

(2). Expiration date is calculated from the date the product was first frozen. The statement "Product must be frozen 72 hours after slaughter" must be placed in the "Remarks" section of MP Form 130.

e. The use of the terminology "Keep Refrigerated" is not acceptable on labels for frozen product.

Note: The following labeling methods may be used as alternatives to B. 2:

(1). Stickers. Must not interfere with label terminology and be self destructive on removal. Overlabeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation.

(2). Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

(3). Ink stamp. Ink must be indelible and legible. (Ink stamps are the least acceptable labeling method.)

3. Processed meat and poultry.

a. Issue MP Form 130 (SEE ATTACHMENT.)

b. Features required on processed meat and poultry labels:

(1). Bilingual labels with labeling features mandatory in the United States.

(2). Metric net weights.

(3). Identification of pork products (including lard).

(4). Production and expiration dates.

c. A Certificate of Islamic slaughter is not required for processed meat and poultry product, but origin product must be from muslim-approved operations.

4. Prepackaged processed meat and poultry product.

a. Production date (packaging or freezing) and expiration date.

b. Net weight of frozen product.

C. **Saudi Arabian Import Inspection**

1. Laboratory sampling. Random samples collected on all meat and poultry products entering Saudi Arabia are examined for:

a. Salmonellae - product rejected when more than 2 of 5 subsamples are positive.

b. E. Coli - no tolerance in ground beef.

c. Growth bacteria - maximum 10,000,000/gm.

d. Volatile nitrogen - Beef: maximum 20 mg./100gm.; Poultry: maximum 50 gm./100 kg.

2. Species identification tests for pork are routinely run on all product.

3. When frozen poultry sample is thawed, the amount of water collected should not exceed 5 percent. Saudi Arabian officials recommend that U.S. industry run test prior to shipment to assure that product is not detained on arrival.

D. **Detained product.** If product is detained, an appeal must be made in person by a Saudi Arabian broker or consignee to the Saudi Ministry of Commerce. Appeals are decided on a case-by-case basis.

VII. MEAT PRODUCTS

A. **Fresh/frozen meat products.**

1. Certification. Issue MP Form 130 (SEE ATTACHMENT.)

2. Must state the following certification in the remarks section of MP Form 130: "I hereby certify that the beef/sheep described herein is from animals with average age of _____ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

B. **Eligible Product.**

1. Male cattle not over 5 years old must be in cuts not smaller than quarters. Sheep not over 3 years old must be shipped in whole carcasses.

2. Each carcass (side or quarter if cattle) must:

a. Bear legible U.S. inspection legend.

b. Be free from any preservatives.

c. Have kidneys removed.

d. Be wrapped in clean white cloth.

3. The carcass shall be eviscerated and free from head, feet and kidney fat. A part of the tail may be left to identify the animal type.

4. No preservatives, antibiotics or coloring material, except the stamping ink, shall be used.

C. Product Arrival and Expiration Date.

1. Frozen Meats. The period from slaughtering and freezing until arrival in Saudi Arabia shall not be more than 4 months. Product shall be maintained frozen at a temperature not more than -18°C. with an expiration date of 10 months for beef; 9 months for minced meat, hamburger and sausages; and 8 months for livers.

2. Chilled Meats. The period elapsed from slaughtering until arrival to Saudi Arabia shall not be more than 10 days at a temperature not more than -2°C. with an expiration date of 4 weeks after slaughtering date.

3. Chilled Vacuum Meats. The period elapsed from slaughter until arrival in Saudi Arabia shall not be more than 40 days at a temperature not more than -2°C. with an expiration date of 10 weeks after slaughtering date.

VIII. POULTRY PRODUCTS

A. Fresh/frozen poultry.

1. Certification. Issue MP Form 130. (SEE ATTACHMENT.)

2. Must state the following certification in the remarks section of MP Form 130: "I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

B. Expiration Period. The period elapsed from slaughtering or freezing until arrival in Saudi Arabia shall not be more than 3 months for frozen turkey, duck, goose and chicken.

Patricia Atolfa
Deputy Administrator
International Programs

Attachment
MP-Form 130

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

MPA- 275001

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED
Raleigh, NC	Saudi Arabia	March 19, 1985

EXPORTED BY (Applicant's name and address, including ZIP Code)

Jackson Beef Packing Co.
1201 West 100th Street
Sumter, SC 29101

PRODUCT EXPORTED FROM

EST./PLANT NUMBER (If applicable)

Est. 79X

CITY

Sumter, SC

CONSIGNED TO (Name and address, including ZIP Code)

U.S. Meat Imports
M/S Abbar and Zainy
Jeddah, Saudi Arabia

☒ • SLAUGHTERING PLANT
☒ • PROCESSING PLANT
☐ • WAREHOUSE
☒ • DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
36179.3	2119 cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT y	NUMBER OF PACKAGES IN LOT y	SHIPPING MARKS y	EST./PLANT NUMBER ON PRODUCT
Beef Top Round	7373.3	130	P.O. 849	52X
Beef Ribeye Steak	4780.0	400	P.O. 849	111X
Steak	10010.0	1000	P.O. 849	139X
Beef Franks	14016.0	589	P.O. 849	256X

y As stated by applicant or consignor

SEGMENT

REMARKS

I hereby certify that the beef described herein is from animals whose average age is 5 years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were free of disease and suitable for human consumption.

Product must be frozen 72 hours after slaughter.

☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Irene Noga

Irene Noga, DVM, 512-27

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained.
This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (8/80) REPLACES MP FORMS 412-3 AND 906 WHICH ARE OBSOLETE ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9205.1 | 10/3/85

Labeling Requirements for Export to France

I. PURPOSE

The purpose of this directive is to describe new information required on labels by France.

II. RESERVED

III. RESERVED

IV. REFERENCE

MPI Manual 22.35.

V. REQUIREMENT

French inspection officials require new information on labels of meat and poultry products for export to France effective December 21, 1985.

This information updates the existing label requirements described in Section 22.35 of the Meat and Poultry Inspection Manual. Other requirements of Section 22.35 remain in effect.

VI. LABELING REQUIREMENTS

In addition to USDA mandatory labeling information, labels for bulk and consumer-size packages must be printed in French (bilingual is acceptable) and show the following information:

1. Name of product including the physical state of the product, e.g., frozen pork livers.

2. Net quantity in metric units.

3. Freezing or packing date (uncoded - month spelled out or abbreviated to three letters and in the following sequence: month, day, year; or day, month, year).

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, TRA, R&E

OPI: IP/ECD

4. Country of origin.

5. Optimal date of utilization. The French recommend eighteen months for frozen meat and offal products.

6. Instructions for storage including a storage temperature, e.g., "Keep frozen. To be stored at _____°C or less."

Labels on consumer-size packages should also provide directions for use and home storage conditions when specific methods of preparation or storage conditions are required for a product.

This information will be included in the FSIS Directive for France to be published at a later date.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS Directive Destination Laboratories for Surveillance Residue Testing	10620.1 Amendment 2	10/1/85

I PURPOSE

This document transmits a revision to FSIS Directive 10620.1.

II CHANGES

This Amendment identifies destination laboratories for surveillance sample submission.

III FILING INSTRUCTIONS

File this Amendment with FSIS Directive 10620.1.

IV CANCELLATIONS

Amendment 1 to FSIS Directive 10620.1, dated 4/8/85, is cancelled.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices

OPI: SC/FSLD

DESTINATION LABORATORIES FOR SURVEILLANCE AND SPECIAL SAMPLES

A. SEND ANTIBIOTICS AND CHLORAMPHENICOL SAMPLES INCLUDING CONFIRMATION OF POSITIVE SAMPLES FROM STOP TO:

Region	Laboratory
1. Domestic Program	
Northeastern, Southeastern (F samples)	Athens, Georgia
North Central, Southwestern (F samples)	St. Louis, Missouri
Western	San Francisco, California
2. Import Program	
Northeastern, Southeastern (F samples)	Athens, Georgia
North Central, Southwestern (F samples)	St. Louis, Missouri
Western (F samples)	San Francisco, California

The Laboratory for Import Program "S" samples will be designated on a case-by-case basis with the concurrence of the Director of the Field Service Laboratories Division.

B. SEND DIETHYLSTILBESTROL (HISTOPATHOLOGY), SULFONAMIDE SAMPLES TO:

Region	Laboratory
1. Domestic Program	
Northeastern, Southeastern	Athens, Georgia
North Central, and Southwestern	St. Louis, Missouri
Western	San Francisco, California
2. Import Program	
Northeastern, Southeastern	Athens, Georgia
North Central	St. Louis, Missouri
Southwestern, Western	San Francisco, California

C. SEND CHLORINATED HYDROCARBON, PBB, PCB SAMPLES TO:

Region	Laboratory
1. **Domestic Program**	
Northeastern, Southeastern	Athens, Georgia
Western, North Central and Southwestern	San Francisco, California
2. **Import Program**	
Southeastern, Northeastern	Athens, Georgia
North Central, Southwestern and Western	San Francisco, California

D. SEND ALBENDAZOLE, ARSENIC, CHLORSULON, DECOQUINATE, IVERMECTIN, KEPONE, LASALOCID,MERCURY, MONENSIN, MORANTEL AND PYRANTEL TARTRATE, NARASIN, NITROSAMINES, SELENIUM, AND TRACE ELEMENTS (HEAVY METALS), SAMPLES TO:

Region	Laboratory
1. **Domestic Program**	
All Regions	Athens, Georgia
2. **Import Program**	
All Regions	Athens, Georgia

E. SEND AMINO ACID, AMMOXICILLIN, BENZIMIDAZOLES, CARBADOX, DIBUTYLTIN DILAURATE, DETHYLSTILBESTROL (CHEMISTRY), ETHYLENE DIBROMIDE, FENBENDAZOLE, GENTAMYCIN, IPRONIDAZOLE, IVERMECTIN, LEVAMISOLE, MELENGESTEROL ACETATE (MGA), NARASIN, PHENCYCLIDINE (PCP), STYRENE, TYLOSIN AND ZERANOL SAMPLES TO:

Region	Laboratory
1. **Domestic Program**	
All Regions	St. Louis, Missouri
2. **Import Program**	
All Regions	St. Louis, Missouri

F. SEND APRAMYCIN, LARVADEX AND PENTACHLOROPHENOL (PCP) TO:

Region	Laboratory
1. **Domestic Program**	
All Regions	San Francisco, California
2. **Import Program**	
All Regions	San Francisco, California